

KAMBROOK

Little
Chefs



ANGEL CAKES
CUPCAKE MAKER

KCC10

INSTRUCTION BOOKLET

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au

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Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Little Chefs Cupcake Maker

- Carefully read all instructions before operating the Cupcake Maker and save for future reference.
- Remove any packaging material and promotional labels before using the Cupcake Maker for the first time.
- Do not place the Cupcake Maker near the edge of a bench or table during operation. Ensure the surface is dry, level and free of water, flour, etc.
- Do not place the Cupcake Maker on or near a hot gas or electric burner, or where it could touch a heated oven.
- When using the Cupcake Maker, provide adequate air space above and on all sides of the appliance for air circulation.
- Do not attempt to operate the Cupcake Maker by any method other than those described in this booklet.
- Always operate the Cupcake Maker on a heat-resistant level surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not use on a sink drain board.
- When operating the Cupcake Maker, ensure the power cord is kept away from any heat source including the surface of the Cupcake Maker. Ensure the power cord does not become trapped between the lid and base of the Cupcake Maker.
- Always ensure the Cupcake Maker is turned off at the power outlet and the cord is unplugged before attempting to move the Cupcake Maker, when not in use, if left unattended and before disassembling, cleaning or storing.
- This Cupcake Maker is not intended to be operated by means of an external timer or separate remote control system.
- Do not place anything on top of the Cupcake Maker when the lid is closed, when in use and when stored.
- The temperature of accessible surfaces will be high when the Cupcake Maker is operating and for some time after use.
- Do not touch hot surfaces. Use the handles to lift and open the top plate. Remove the cupcakes with a heat-proof plastic spatula or tongs.

- Do not use sharp objects or utensils inside the Cupcake Maker as they may scratch or damage the interior surface.
- Do not operate the Cupcake Maker continuously for more than 30 minutes. Allow the Cupcake Maker to rest for 30 minutes between each use.
- Always keep the Cupcake Maker clean. Follow the cleaning instructions provided in this book.
- Do not leave the Cupcake Maker unattended when in use.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning the Cupcake Maker.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorized Kambrook service centre for examination and / or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
Misuse may cause injury.
- The installation of a residual current device (Safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your Kambrook Cupcake Maker

1. Non-stick coating ensures the Cupcake Maker is easy to clean and allows cupcakes to be easily removed
2. 7 x Cupcake shaped heating plate
3. Powerful 1500 watts cooks 7 tasty Cupcakes in 7 minutes without a patty pan

Not Shown

- 'HEATING' ready light indicates when the Cupcake Maker has reached the correct temperature and is ready to use
- Cord wrap
- 'POWER' light



Using Your Kambrook Cupcake Maker

Before First Use

Remove any packaging material and promotional labels. Wipe the cooking plates with a soft damp cloth and dry thoroughly.

Season the cooking plates with a little vegetable oil and rub off the excess with absorbent paper. Do not use spray-on coatings as these will affect the performance of the non-stick surface on the cooking plates. After this initial seasoning, there is no need to grease the plates after each use. When using the Cupcake Maker for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.

Making Cupcakes

1. Insert the plug into a 230V or 240V power point. Close the lid and switch the power on at the power outlet. The red 'POWER' light will illuminate.
2. Wait for the 'HEATING' ready light to illuminate to show that the Cupcake Maker has reached the correct temperature and is ready to use.
3. Open the lid and spoon one (1) tablespoon of prepared batter evenly into each cupcake mould unless another amount is specified in the recipe. Do not overfill moulds.
4. Close the lid during the baking process.

NOTE: The lid must be closed at all times when baking. The non-stick cooking plates and lid become very hot. Open the lid using the handle only.

5. Allow cupcakes to cook for approximately 7 minutes or until cooked and golden brown. Remove cupcakes with a heat proof plastic spatula or tongs. Place cupcakes on a wire rack to cool or as instructed in the recipes.

NOTE: Do not use metal utensils as these may scratch the non-stick finish of the cooking plates.

Care, Cleaning and Storage

Before Cleaning

Ensure that the Cupcake Maker is switched off by turning the power off at the power outlet and then removing the plug from the power outlet.

Allow the Cupcake Maker to cool slightly; the appliance is easier to clean when slightly warm.

Always clean your Cupcake Maker after each use to prevent a build up of baked-on foods.

To Clean the Cooking Plates

Wipe cooking plates with a soft damp cloth. Dry thoroughly. If baked-on food is difficult to remove, brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth. If food residue builds up, spray with a little lemon juice and wipe clean. Do not use abrasives or metal scourers as they will scratch the non-stick surface of the cooking plates.

NOTE: Do not use spray on non-stick coatings as this will affect the performance of the non-stick surfaces on the cooking plates.

To Clean the Exterior

Wipe with a soft damp cloth and dry thoroughly with a soft dry cloth.

NOTE: Do not immerse any part of the Cupcake Maker in water or any other liquid.

Storage

Before storage, ensure that the appliance is switched off by turning off at the power outlet and then removing the plug from the power outlet. Ensure the appliance is completely cool, clean and dry. Wrap the cord tightly around the cord storage. Store the appliance upright on the bench or in a convenient cupboard. Do not place anything on top of the appliance during storage.

Recipes

Recipes

Raspberry Drops

Makes 21 mini cupcakes

$\frac{3}{4}$ cup self-raising flour
 $\frac{1}{4}$ cup brown sugar
1 x 59g egg, lightly whisked
 $\frac{1}{2}$ cup milk
40g butter, melted
1 teaspoon vanilla essence
21 x lollie raspberries
105g raspberry jam

1. Preheat the cupcake maker until the ready light switches on.
2. In a bowl, mix together the flour and sugar until combined.
3. Create a well in the centre and add the egg, milk, butter and vanilla.
4. Fold ingredients through until combined.
5. Spoon a tablespoon of cupcake mixture into each mini cupcake well and push a raspberry to the centre.
6. Close the lid and cook for 7 minutes.
7. Turn the mini cupcakes out onto a cake rack and cool.
8. Place a teaspoon of raspberry jam onto each cupcake and serve.

Strawberry Cupcakes

Makes 21 mini cupcakes

$\frac{3}{4}$ cup self-raising flour
 $\frac{1}{4}$ cup brown sugar
1 x 59g egg, lightly whisked
 $\frac{1}{2}$ cup milk
40g butter, melted
 $\frac{1}{2}$ cup strawberries, washed, hulled, diced

Icing

1 cup pure icing sugar, sifted
1 teaspoon vanilla bean paste
1 egg white

1. Preheat the cupcake maker until the ready light switches on.
2. In a bowl, mix together the flour and sugar until combined.
3. Create a well in the centre and add the egg, milk, butter and strawberries.
4. Fold ingredients through until combined.
5. Spoon a tablespoon of cupcake mixture into each mini cupcake well.
6. Close the lid and cook for 7 minutes.
7. Turn the mini cupcakes out onto a cake rack and cool.

Icing

1. In a bowl, combine the icing sugar, vanilla and egg white until combined. Ice cupcakes and serve.

Blueberry Cupcakes

Makes 21 mini cupcakes

¾ cup self-raising flour
¼ cup brown sugar
1 x 59g egg, lightly whisked
½ cup milk
40g butter, melted
½ cup blueberries, washed

Icing

100g cream cheese
1 teaspoon lemon rind
1 tablespoon lemon juice
1 cup pure icing sugar, sifted

1. Preheat the cupcake maker until the ready light switches on.
2. In a bowl, mix together the flour and sugar until combined.
3. Create a well in the centre and add the egg, milk, butter and blueberries.
4. Fold ingredients through until combined.
5. Spoon a tablespoon of cupcake mixture into each mini cupcake well.
6. Close the lid and cook for 7 minutes.
7. Turn mini cupcakes out onto a cake rack and cool.

Icing

1. In a bowl, combine the cheese, lemon and icing sugar until combined. Ice cupcakes and serve.

Cheese Souffle Cupcakes

Makes 21 mini muffins

¾ cup self-raising flour
½ teaspoon salt
½ teaspoon sugar
70g ricotta
20g parmesan, grated
6 sage leaves, washed, chopped
1 tablespoon olive oil
½ cup milk
1 x 59g egg

Icing

40g butter, melted
½ cup parmesan cheese, grated

1. Preheat the cupcake maker until the ready light switches on.
2. In a bowl, mix together the flour, salt and sugar until combined.
3. Create a well in the centre and add the ricotta, parmesan, sage, oil, milk and egg.
4. Fold ingredients through until combined.
5. Spoon a tablespoon of cupcake mixture into each mini cupcake well.
6. Close the lid and cook for 7 minutes.
7. Turn the mini cupcakes out onto a cake rack and cool.

Icing

1. Brush cupcakes with melted butter and top with parmesan cheese, serve.

Recipes

Carrot and Nutmeg Cupcakes

Makes 21 mini cupcakes

$\frac{3}{4}$ cup self-raising flour
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ teaspoon nutmeg, ground
 $\frac{1}{2}$ cup carrot, grated
1 x 59g egg, lightly whisked
1 tablespoon olive oil
 $\frac{1}{2}$ cup milk

Icing

$\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ teaspoon cinnamon, ground
100g cream cheese

1. Preheat the cupcake maker until the ready light switches on.
2. In a bowl, mix together the flour, sugar and nutmeg until combined.
3. Create a well in the centre and add the carrot, egg, oil and milk.
4. Fold ingredients through until combined.
5. Spoon a tablespoon of cupcake mixture into each mini cupcake well.
6. Close the lid and cook for 7 minutes.
7. Turn mini cupcakes out onto a cake rack and cool.

Icing

1. In a bowl, combine the sugar, cinnamon and cheese until combined. Ice cupcakes and serve.

Rosewater and Pistachio Cupcakes

Makes 21 mini cupcakes

$\frac{3}{4}$ cup self-raising flour
 $\frac{1}{2}$ cup caster sugar
1 tablespoon pistachios, chopped
 $\frac{1}{4}$ teaspoon rose water essence
 $\frac{1}{2}$ cup milk
1 x 59g egg, lightly whisked
1 tablespoon butter, melted

Icing

$\frac{1}{2}$ cup pure icing sugar, sifted
2 teaspoons milk, warmed
2 teaspoons butter, melted

1. Preheat the cupcake maker until the ready light switches on.
2. In a bowl, mix together the flour, sugar and pistachios until combined.
3. Create a well in the centre and add the essence, milk, egg, and butter.
4. Fold ingredients through until combined.
5. Spoon a tablespoon of cupcake mixture into each mini cupcake well.
6. Close the lid and cook for 7 minutes.
7. Turn mini cupcakes out onto a cake rack and cool.

Icing

1. In a bowl, combine the icing sugar, milk and butter until combined. Ice cupcakes and serve.

Banana and Coconut Cupcakes

Makes 21 mini cupcakes

½ cup self-raising flour
½ cup brown sugar
¼ cup coconut, shredded
½ cup banana, diced
½ teaspoon vanilla essence
1 x 59g egg, lightly whisked
½ cup milk
1 tablespoon canola oil

Icing

100gms cream cheese
2 teaspoons milk, warmed
1 cup pure icing sugar, sifted
½ cup shredded coconut

1. Preheat the cupcake maker until the ready light switches on.
2. In a bowl, mix together the flour, sugar and coconut until combined.
3. Create a well in the centre and add the banana, vanilla, egg, milk and oil.
4. Fold ingredients through until combined.
5. Spoon a tablespoon of cupcake mixture into each mini cupcake well.
6. Close the lid and cook for 7 minutes.
7. Turn the mini cupcakes out onto a cake rack and cool.

Icing

1. To make the icing, mix the cheese, milk and icing sugar until combined. Ice cupcakes, top with coconut and serve.

NOTE: When cooking packet cake mixture cupcakes, only cook for 6 minutes without a patty pan but 9 minutes with a patty pan.

NOTE: Patty pans with a 45mm base can be used in the cupcake maker if desired.

Notes

Notes

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